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Podere Poggio Scalette, Piantonaia 2021 IGT Alta Valle della Greve

Full bottle 1,244 g. 100% Merlot from a vineyard called Piantonaia located on the higher part of the Ruffoli hill in the heart of Chianti Classico. 430 m. Sandy, silty soils. Fermented for 12 days in stainless-steel tanks, 18 months in new 225-litre French oak barriques. Six months in bottle before release.

Intense, red-slash, scarlet and anise. Wonderfully vibrant, alive with flashes of Aranciata sweet bitterness and orange-peel fragrance. Grilled orange. A very exciting wine with tremendous energy and vertical and intention. Elegant but also a little fierce. (TC)

Producer	Podere Poggio Scalette
Cuvée	Piantonaia
Appellation	IGT Alta Valle della Greve
Region	<u>Toscana</u>
Country	<u>Italy</u>
Colour	Red
Alcohol	14%
Score	17.5
	2025
	-
When to drink	2035

Published on	16 Nov 2024
Date tasted	10 Nov 2024
Reviewer	<u>Tamlyn Currin</u>
Stockist	€107.50 producer's website

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Podere Poggio Scalette, Il Carbonaione 2021 IGT Alta Valle della Greve

Full bottle 1,243 g. Sangiovese di Lamole from hilly terraced vineyards on sandy, silty soil at 450 m, south-west and west facing. Fermented for 12 days in stainless-steel tanks, and then aged for 14 months in 350-litre tonneaux. Six months in bottle before release.

Sometimes I just want to write, 'I like this wine'. Like this wine. It's quite oaky, but it's somehow getting away with it because the fruit (which tastes one minute like black cherries and the next like blackberries) is so plump and juicy. It's oozing exuberance. Ripe fruit smudged with chocolate and a dusting of cocoa. And then the tannins sweep in like autumn, bringing a smoky soft crackle of leafiness. (TC)

Producer	Podere Poggio Scalette
Cuvée	Il Carbonaione
Appellation	IGT Alta Valle della Greve
Region	<u>Toscana</u>
Country	<u>Italy</u>
Colour	Red
Alcohol	14.5%
Score	17
When to drink	2025
	- 2035

Published on	16 Nov 2024
Date tasted	10 Nov 2024
Reviewer	<u>Tamlyn Currin</u>
Stockist	€53 producer's website

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Podere Poggio Scalette, Capogatto 2021 IGT Alta Valle della Greve

Full bottle 1,307 g. 25% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc, 25% Petit Verdot. South-facing vineyards at 400 m on sandy, silty soils. Fermented for 12 days in stainless-steel tanks, 18 months in new 225-litre French oak barriques. Six months in bottle before release.

Concentrated but poised. Dark and deep with ripe, tangy damsons. Like all these Poggio Scalette wines, the fruit is shining with generosity and integrity; fluent; effortlessly rich without being jammy, intense without being worked or extracted. The tannins are equally effortless, looping through the fruit with cursive ease. Graceful, complete and delicious.

(TC)

Producer	Podere Poggio Scalette
Cuvée	Capogatto
Appellation	IGT Alta Valle della Greve
Region	<u>Toscana</u>
Country	<u>Italy</u>
Colour	Red
Alcohol	13.5%
Score	17
When to drink	2025 -

2035	
Published on	16 Nov 2024
Date tasted	10 Nov 2024
Reviewer	<u>Tamlyn Currin</u>
Stockist	€53 producer's website

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Podere Poggio Scalette 2022 Chianti Classico

Full bottle 1,244 g. Sangiovese di Lamole from hilly terraced vineyards on sandy, silty soil at 450 m, south-west and west facing. Fermented and aged 10 months in cement tanks.

Is this exactly what Chianti Classico should taste like? I can't help thinking yes. Sour cherry, damsons, fruit that is etched with hot-road-stones minerality and bay-leaf bitterness but also sweet and also cooked and also fresh. The tannins feel like satin ribbons dipped in ink and dragged through the dust of old pencil shavings. And on the finish, I can taste thyme and iron. Tenderness and tang. (TC)

Producer	Podere Poggio Scalette
Appellation	Chianti Classico
Region	<u>Toscana</u>
Country	<u>Italy</u>
Colour	Red
Alcohol	13.5%
Score	16.5
When to drink	2024 - 2029
Published on	16 Nov 2024

Date tasted	10 Nov 2024
Reviewer	<u>Tamlyn Currin</u>
Stockist	€19.50 producer's website

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Original URL: <https://www.jancisrobinson.com/tastings/295295>

Podere Poggio Scalette, Chiara Aurora 2022 IGT Alta Valle della Greve

Full bottle 1,286 g. A blend of Chardonnay (21-year-old vines on south-west-facing hillsides at 370 m) and Trebbiano Toscana (20-year-old vines on west-south-west-facing hillsides at 450 m). The Trebbiano is fermented and aged for 10 months in stainless-steel temperature-controlled tanks. The Chardonnay undergoes cold pre-fermentation maceration and is then pressed into 227-litre new oak barrels for fermentation and ageing for nine to 10 months with three months of lees stirring. 1,000 bottles made. An attractive nose of hay and forsythia flowers. Bright yellow with ripe fruit and flowers and a zesty wreath of acidity and bitterness. Lots of sweet-and-sharp citrus. Citron, grapefruit, Cape gooseberry, tarragon, five spice. Good balance. Appetising. (TC)

Producer	Podere Poggio Scalette
Cuvée	Chiara Aurora
Appellation	IGT Alta Valle della Greve
Region	<u>Toscana</u>
Country	<u>Italy</u>
Colour	White
Alcohol	12.5%
Score	16
When to drink	2024 -

2026	
Published on	10 Nov 2024
Date tasted	10 Nov 2024
Reviewer	<u>Tamlyn Currin</u>